

Ryndam San Diego, CA 10/08/2001
 INSPECTION SCORE 95
 Inspected by Mike Hanika, Don Ackerman

Inspection details with violations, comments, recommendations and corrective action

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: HOT GALLEY

Deduction Status: N

Violation: THE POTABLE WATER SUPPLY LINE TO THE COMBI-OVENS WAS NOT PROTECTED BY A BACK FLOW PREVENTER. NOT ABLE TO DETERMINE IF THEIR WAS AN AIR GAP IN THE COMBI-OVENS.

Recommendation: 7.7.3.1.1 Drain lines from all fixtures, sinks, appliances, compartments, refrigeration units, or devices that are used, designed for, or intended to be used in the preparation, processing, storage, or handling of food, ice, or drinks shall be indirectly connected to appropriate waste systems by means of an air-gap or air-break.

Action: Backflow preventer will be installed.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE CURRENT BACKFLOW DEVICE ON THE FIRE CONNECTIONS WAS NOT ADEQUATE. A REDUCED PRESSURE ASSEMBLY DEVICE IS NEEDED ON THESE TYPES OF CONNECTIONS.

Recommendation: Install the appropriate reduced pressure backflow assembly device in these areas.

Action: The current backflow prevention device on the fire connection is the original design of the ship. The ship underwent a plan review and construction inspection by the VSP. Since these connections are rarely used, we feel that the current devices provide adequate protection, as VSP did in its initial review.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: BAKERY

Deduction Status: N

Violation: THE LOWER PLASTIC DOUGH ROLLER BELT WAS IN POOR REPAIR.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: A new belt has been ordered.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: LIDO PREP PANTRY-MAIN GALLEY

Deduction Status: Y

Violation: AN UNDER COUNTER DOOR HINGE WAS BROKEN.

Recommendation: Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: The hinge will be repaired or replaced.

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: THE INTERIORS OF SOME OF THE GRILLS WERE NOT EASILY CLEANABLE. THE INTERIORS OF SOME OF THE GRILLS WERE SLIGHTLY SOILED.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: This is the original design of NSF approved equipment.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN DISHWASHING

Deduction Status: N

Violation: THE RINSE TEMPERATURE OF THE AUTOMATIC DISHWASHER WAS 180°F. THE FINAL RINSE TEMPERATURE

RANGED FROM 158°F TO 161°F.

Recommendation: The rinse temperature shall be reduced to less than 160°F.

Action: The rinse temperature shall be reduced.

Site: MAIN POT WASH

Deduction Status: N

Violation: THE AUTOMATIC POT WASHER HAD BEEN OUT OF ORDER FOR 3 MONTHS.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair.

Action: The ship is awaiting spare parts that are scheduled to arrive October 28, 2001. Pot and pan washing is accomplished by following the approved method for manual ware washing.

Site: MAIN POT WASH

Deduction Status: N

Violation: CLEAN WET CUTTING BOARDS WERE STACKED ON TOP OF EACH OTHER.

Recommendation: Store cutting up right so that they can dry properly. Provide an upright storage rack.

Action: A vertical rack will be made for the cutting boards.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: CREW MESS

Deduction Status: Y

Violation: THE BLADE OF THE CAN OPENER WAS SOILED. STAFF MEMBER STATED THAT THE LAST TIME IT WAS USED WAS THE DAY BEFORE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The can opener was dismantled and cleaned, the crew member was instructed on correct cleaning procedures

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: LIDO - HANDWASH STATION

Deduction Status: N

Violation: THERE WAS A PIECE OF WATERMELON IN THIS HANDWASH

SINK.

Recommendation: 7.7.1.3.1 Handwashing facilities shall be used for no other purpose.

Action: Corrected immediately.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO - ICE CREAM STATION

Deduction Status: Y

Violation: THE DECK UNDER THE SERVICE LINE WAS DIRTY.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The area was immediately cleaned and the crew member was instructed on correct cleaning procedures.

Site: PROVISIONS

Deduction Status: Y

Violation: SOME OF THE WALK-IN BULKHEADS WERE IN POOR REPAIR.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain and repair facilities. Areas noted will be addressed.

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: RECESSED TILE GROUTING AND CRACKED AND BROKEN DECK TILES WERE NOTED IN SOME AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain and repair facilities. Areas noted will be addressed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: COMMENT

Deduction Status: Y

Violation: THE CURRENT ELECTRONIC MONITORING FOR THE POOLS

AND SPAS IS FINE, BUT A SIGN SHOULD BE PLACE LETTING STAFF KNOW THAT THE READING HAS TO BE MULTIPLIED BY A FACTOR OF 2.

Recommendation: None

Action: We will take the inspector's comment under advisement.

Site: C.A.S.

Deduction Status: Y

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation: None

Action: The corrective action statement has been prepared as a word processing document. Also, we choose to file it electronically, but it should be noted that this is not a requirement. The corrective action statement may be hand written and sent via the US mail, if it is our desire.